

Contestant No. \_\_\_\_\_  
 Date \_\_\_\_\_

Judge's Initials. \_\_\_\_\_

**National 4-H Turkey Barbecue  
 Cooking Skills**

	<b>Points Scored</b>	<b>Comments</b>
<b>Equipment and Utensils (point value 5)</b> Practical? ____ Efficient? ____ Complicated? ____ Timely? ____ Appropriately arranged? ____ Cleanup of work area and equipment? ____ Contestant furnished appropriate recipe card? _____		
<b>Appearance and Cleanliness (point value 5)</b> Person and equipment: Initially: (inappropriate, marginal, appropriate) While cooking:(inappropriate, marginal, appropriate) Apron/Attire: (inappropriate, marginal, appropriate)		
<b>Starting Fire (point value 10)</b> Was skill demonstrated in starting fire? (yes) (no) Was method of lighting safe? (yes) (no) Was extra fuel needed to start fire? (yes) (no)		
<b>Controlling Fire (point value 15)</b> Was skill demonstrated in controlling fire? (yes) (no) Was there excessive smoke or flame? (yes) (no) Fire and heat control: (too hot, appropriate, too cool) Excessive heat required control measures? (yes) (no) -excessive ash dust stirred up? (yes) (no) (NA) Was charcoal added properly? (yes) (no) (NA)		
<b>Preparing Turkey for Cooking (point value 10)</b> Demonstrated overall cooking skills? (yes) (no) Safe use of knife? (yes) (no) Handling of uncooked meat product: (inappropriate, marginal, appropriate)		
<b>Skills in Barbecuing (point value 25)</b> Was turkey turned preventing burning? (yes) (no) Demonstrated skill in turning turkey? (yes) (no) Sauce was uniformly applied? (yes) (no) Food safety issues observed (cleanliness, contamination, handling, check for doneness)		
<b>TOTAL POINTS</b>		

Circle or Check appropriate statement